

WINTER VEGAN MENU

Bites & Bubbles

Gordal olives £5 *107kcal*

Farmhouse sourdough £3.5 *218kcal*

Nyetimber Classic Cuvée 125ml £14

Nyetimber Rose Cuvée 125ml £15

Starters

BBQ maitake mushroom, confit leeks, roasted mushroom puree, crispy leek tops, black garlic £12.5 *240kcal*

Leek & potato velouté, vegan cheddar toastie, chive oil, potato straws £9.5 *159kcal*

Giant couscous & roasted broccoli salad, Farmhouse garden beetroot, pomegranate, crispy kale,
pickled apple, spiced fig dressing £12 *380kcal*

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10 *750kcal*

Mains

Risotto of roasted heritage beetroot, caramel apple, candied walnut £12.5 *498kcal*

Pot-roasted celeriac, braised pearl barley, homegrown turnip & sage velouté, pickled apple, beer braised onions, chive oil £19.5 *184kcal*

Leek & mushroom wellington, roasted cauliflower, black garlic puree, red wine vegetable gravy £19.5 *1020kcal*

Sides £5

Hand cut chips *477kcal* | Skin on fries *270kcal*

Maple & wholegrain mustard glazed piccolo parsnips *119kcal*

Sauteed winter greens, spiced fig & balsamic vinegar *64kcal*

Desserts

Caramelised lemon tart, lemon sorbet £10 *254kcal*

Raspberry frangipane tart, vegan vanilla ice cream £10 *421kcal*

Vegan baked vanilla cheesecake, vegan chocolate ice cream, cherry compote £10 *469kcal*

Sorbet £2 *per scoop*

Please ask your server for today's flavours

